

ADA Competency Revised March 2011
Oakwood University Dietetic Internship Program
 7000 Adventist Blvd, Huntsville, Alabama 35896
 Program Director: Marta Sovyanhadi, Dr.PH, RD, LD/N
Medical Nutrition Therapy Curriculum
 680 Supervised Practice Hours and 60 Didactic Hours

<i>Planned Experiences:</i>	<i>Evaluation Strategies</i>	<i>Signature/Date Completed</i>
DI 1.1 1. Participate in hospital and/or unit orientation and review clinical protocol, formats and policies	<i>Preceptor using standards applicable facility policy evaluates interns assessing medical records and chart notes</i>	
2. Work with RDs and technicians by reviewing charts and knowing how the RDs and staff document nutrition services.	<i>Direct observation</i>	
3. Observation of nutrition services and review current quality assurance (QA) program.	<i>Preceptor verifies interns participations</i>	
DI 1.2 1. Using Evidence-Based summaries obtained from ADA website to use throughout the program year.	<i>Evaluate by preceptor of interns organization skills and how well he/she conducted and evaluated exercise with participant evaluations.</i>	
2. Apply evidence to nutrition care plans in clinical case studies.	<i>Evaluation of interns use of set standards and protocols by preceptor with co-signature of all chart notes</i>	
3. Develop and present an education class as assigned by preceptor.	<i>Preceptor verifies interns participations</i>	
4. Conduct and/or participate in national Nutrition Month activities and/or in-services for clinical staff.	Program Director or preceptor reviews completed assignment before presenting/publishing.	

<p>DI 1.3 1. Using evidence based guidelines, diet manuals, policies and other facility standards, observe staff members who provide nutrition services under direct supervision of preceptor.</p>	<p><i>Evaluation by preceptor of the use and application of policies standards, protocols, and accuracy and thoroughness for the assigned research project. Research project should be useful for facility</i></p>	
<p>2. Identify an area that needs improving with preceptor and conduct a review of literature and supporting documents from other program and facilities then conduct a research project and report justification of changes of current program/products or development of new programs or procedures. For example, a cost-benefit for enteral or parenteral formulary.</p>	<p><i>direct observation</i></p>	
<p>3. Using enteral formulary for facility, practice calculations and assessments for patients.</p>	<p><i>Direct observation</i></p>	
<p>DI 1.4 1. Discuss with preceptor using articles from professional literature regarding new aspects of MNT on topics of interest.</p>	<p><i>Direct observation</i></p>	
<p>DI 1.5 1. Actively participate in nutrition care rounds and patient case.</p>	<p><i>Evaluation by preceptor of participation in rounds and care conferences.</i></p>	
<p>2. Develop a case study on a selected patient reviews, review current literature pertaining to your case study and demonstrate awareness and application of HIPAA confidentiality in addition to not listing and personal health information.</p>	<p><i>During orientation complete HIPAA training.</i></p>	

<p>3. Prepare a power point presentation on a case study on assigned in-service without identify any patient's personal data.</p>	<p><i>Power point presentation must meet preceptor approval and expectations.</i></p>	
<p>DI 2.1 Read the American Dietetic Associations' "Code of Ethics" located at ADA's website, http://www.eatright.org/adacode.html. Become familiar and perform in accordance with federal regulations and state statutes and rules in accordance with accreditation standards and ADA scope of Dietetics Practice Framework, Standards of Professional Performance and Code of Ethics for the Dietetics Profession.</p>	<p><i>Evaluation by preceptor of intern's capacity to conduct him/herself according to above guidelines meeting or exceeding expected standards.</i></p>	
<p>DI 2.2 Using the previous case study (DI 1.5.2) or a new one, conduct literature review from the ADA Evidence Analysis website, and/or similar resources, compile the findings and present a concluding statement with supporting evidence for the case presented.</p>	<p><i>Presentation follows program guidelines and meets Program Director and preceptor approval.</i></p>	
<p>DI 2.3 Provide nutrition education to individuals or groups as appropriate and demonstrate effective counseling skills that demonstrate interns improving progression of skills with all patient counseling correctly documented in MNT cases.</p>	<p><i>Interns counseling skills and effectiveness are evaluated by preceptor.</i></p>	

<p>DI 2.4 Interns must work with other nutrition care and allied health disciplines and achieve desired outcomes.</p>	<p><i>Observation and feedback provided by preceptor on intern ability to work with team members in and outside the department by using Professionalism Rubric as desired to discuss intern's strengths and weaknesses.</i></p>	
<p>DI 2.5 Interns must work with diet office and kitchen staff on relevant patient info (re: food preferences, nutrient analysis, calorie counts and menu planning) to provide optimal nutritional care.</p>	<p><i>Approval by preceptor/clinical mgr/FSD of intern's style in which he/she accomplishes nutrition care goals with diet office and kitchen personnel.</i></p>	
<p>DI 2.6 Interns must make referrals to appropriate programs providers and/or agencies relevant for patients/clients.</p>	<p><i>Evaluation of effectiveness and appropriateness of all referrals by preceptor</i></p>	
<p>DI 2.7 Intern must demonstrate initiative by proactively developing solutions to problems in all patient assignments.</p>	<p><i>Evaluation of these skills by Program Director and/or preceptor with intern meeting or exceeding pertinent standards</i></p>	
<p>DI 2.8 Intern must demonstrate the ability to apply leadership principles effectively on all pertinent experiences and assignments to achieve desired out comes.</p>	<p><i>Evaluation of these skills by Program Director and/or preceptor with intern meeting or exceeding standards.</i></p>	

<p>DI 2.9 Intern must serve in professional and community organizations.</p>	<p><i>Observation of intern by Program Director and/or preceptor and document these in organization serve in.</i></p>	
<p>DI 2.10 Intern must demonstrate the ability to work with all disciplines of the health care food service team (patients, clients, caregiver, physicians, nurses, etc., as well as administrative and support personnel) to achieve patients' goals.</p>	<p><i>Notation by preceptor of intern's ability and effectiveness to work with all levels/disciplines of the healthcare team.</i></p>	
<p>DI 2.11 Intern must demonstrate professionalism in areas such as advocacy, customer services, risk taking, critical thinking, time management, work prioritization and work ethics in various pertinent previously assigned topics and in various organizational cultures.</p>	<p><i>Observation of intern in above qualities with intern meeting and/or exceeding preceptor or Program Director expected standards</i></p>	
<p>DI 2.12 Intern must perform self-assessment, develop goals and objectives and prepare a draft portfolio for professional development as defined by the Commission on Dietetics Registration.</p>	<p><i>Program Director verifies attendance. Discussion with Program Director and classmates on issues and goals related to professional development.</i></p>	
<p>DI 2.13 Intern must demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity and educational background in a pertinent assignments and activities.</p>	<p><i>Observation of intern by preceptor demonstrating skills and meeting and/or exceeding expected standards.</i></p>	

<p>DI 3.1 1. Intern must read and discuss Standardized Nutrition Terminology from Escott Stump (7th ed) Nutrition and DX Related Care, page 971-2 and Nelms, et al. (2011) Nutrition Therapy and Pathophysiology, 2nd ed, Wadworth Cengage Learning chapter 2, 3, 4, and 6) with Program Director/preceptor on how it is applied in that setting and practice writing PES statements for individuals, groups/populations.</p>	<p><i>Evaluation by Program Director/preceptor of intern's ability to review screening data and need for assessment.</i></p>	
<p>2. Intern must review assigned screening information for assigned individuals, groups or populations (re: diet history and risk levels) and identify factors that differentiate low, moderate, or high risk patients/clients.</p>	<p><i>Observation of intern by preceptor demonstrating skills and meeting and/or exceeding expected standards.</i></p>	
<p>DI 3.1 a Intern must conduct one in-depth nutritional assessment with care plans for assigned patient populations in a variety of population groups and life stages using AD1-ME language even if the facility does not use this language for their facility.</p>	<p><i>Approval by Program Director/preceptor of the intern's content and conclusions from the completed nutrition assessments.</i></p>	
<p>DI 3.1b Intern must identify patient problems from assessments. Nutrition care rounds, patient case reviews and discharge planning session; designate several Nutrition Diagnoses and write PES statements for the nutrition diagnoses.</p>	<p><i>Evaluation by Program Director/preceptor of intern's effectiveness use of diagnostic language for identifying priority nutrition problems for patients/clients.</i></p>	

<p>DI 3.1c - Intern must conduct patient interviews, meal rounds and review I and O records and other reports.</p> <p>-Analyze nutrient intakes for 1 full day using Nutrition Analysis Tool 2.0 or other software.</p> <p>- Plan and coordinate care by working with healthcare team activities to include discharge planning meeting case conferences, nutrition rounds, grand rounds and referral to other agencies/programs/dietitians and then document the appropriate nutrition intervention given.</p>	<p><i>Evaluation by preceptors intern ability in developing care plan by critiquing work related to analyses, meal round records, documentation, referrals, team round, discharge planning and other interdisciplinary work.</i></p>	
<p>DI 3.1d Monitor, evaluate and document problems alleviation of new signs and symptoms of nutrition for all assigned cases as well as document the impact of nutrition intervention on diagnose.</p>	<p><i>Evaluation by preceptor of intern provides follow-up monitoring and his/her ability to document patient and quality of life outcomes in all patient cases.</i></p>	
<p>DI 3.2 Identify a nutrition-related topic currently popular with consumers and develop a television sound bite, radio spot, newspaper article, magazine, or website, which could be used during National Nutrition Month/Diabetes Awareness Month</p>	<p><i>Public Service announcement, taped media or Journal Club rubric completed by Program Director/preceptor supervisor or article published in local or facility newspaper</i></p>	
<p>DI 3.3 Demonstrate cost awareness and resource utilization when recommending supplements, special menu items, meals planning and use of formulas in all patient cases.</p>	<p><i>Assessment of how well intern deals with the total nutrition care process or pertinent activity within the clinical setting.</i></p>	

<p>DI 3.4 Conduct a nutrition or exercise class for the community (school district, health dept, shopping mall, or workplace).</p>	<p><i>Evaluation of assignments by preceptor in area chosen to determine if intern meets or exceeds expected standards.</i></p>	
<p>DI 3.5 When asked questions by patients/clients and or consumer in all assignments, the intern must use evidence-based content while addressing the nature of evolving science.</p>	<p><i>Interns will be evaluated by preceptors in all areas for their ability and/or capacity for answering questions in an accurate professional and respectful manner that takes into consideration the economics and culture of the patients/client group.</i></p>	
<p>DI 3.6 Implement a quality assurance monitoring measure which could be used by food service staff to track the effectiveness of an expected outcome in the department. For example, monitor delivery of patient trays and evaluate accuracy of meals provided compared to diet orders.</p>	<p><i>Evaluation by preceptor of intern's effectiveness of the quality assurance monitoring measure.</i></p>	
<p>DI 3.7 Develop and evaluate recipes, formulas and menus that accommodate the cultural diversity and health needs of various populations, groups and individuals.</p>	<p><i>Evaluation by preceptor of intern's ability to complete the assigned activity.</i></p>	
<p>DI 4.1 Complete a personal evaluation form on a selected employee.</p>	<p><i>Preceptor evaluates intern's ability to complete employee personal evaluation that meets or exceed expected standards.</i></p>	

<p>DI 4.2 After reviewing the Health Department Inspection sheet, intern must note where deficiencies were, analyze and recommend reasonable changes to comply to effect employees, customers patients, facilities and foods.</p>	<p><i>Preceptor evaluates intern on ability to do the completed assignment to meet or exceed expected outcomes.</i></p>	
<p>DI 4.3 Conduct sanitation inspection for facilities using appropriate guidelines and present findings to facility.</p>	<p><i>Preceptor evaluates recommendations for appropriateness.</i></p>	
<p>DI 4.4 Participate in a public policy activity and include both legislation and regulatory initiatives.</p>	<p><i>Preceptors /Program Directors evaluate intern's ability to perform the planned experience that meets the expected standards.</i></p>	
<p>DI 4.5 Conduct meal rounds for hospital patients with forms for which the facility utilizes.</p>	<p><i>Preceptor evaluates by observing intern with several clients and following up with collection of forms.</i></p>	
<p>DI 4.6 Enter information learned from conducting meal rounds and use personal/departmental computers to retrieve relevant patient information.</p>	<p><i>Evaluation performed by preceptor of intern's ability to utilize computers to retrieve relevant patient data.</i></p>	
<p>DI 4.7 Analyzed data from information retrieved from the computer for patient meals and address legitimate problems and develop plans for intervention to correct problems needed.</p>	<p><i>Evaluation done by preceptor of intern's performance and outcome from meals rounds assignment meeting expected standards for specific facility.</i></p>	

<p>DI 4.8 Conduct feasibility study from a product, program or service in facility with consideration of costs and benefits.</p>	<p>Evaluation by preceptor of intern's ability to carry out feasibility study to meet expected standards.</p>	
<p>DI 4.9 Obtain and analyze financial data for facility to assess budget controls and maximize fiscal outcomes.</p>	<p>Evaluation by preceptor of intern's ability to do required task and provide maximum utilization of resources.</p>	
<p>DI 4.10 Develop a business plan for a product, program or service which includes developing a budget, staffing needs, facility requirement, equipment and supplies.</p>	<p>Evaluation by preceptor of intern's ability to conduct business plan with expected standards met.</p>	
<p>DI 4.11 Intern must demonstrate ability to document in medical records and other pertinent areas where documentation is required using standardized language of the Nutrition Care Process.</p>	<p>Evaluation performed by preceptor of intern's documentation ability with the use of ADIME language and billing /coding procedures properly.</p>	
<p>DI 4.12 Intern must participate in the coding and billing of dietetics and nutrition services to obtain reimbursement for services from public insurers.</p>	<p>Evaluation performed by preceptor of intern's capacity to complete the reimbursement process with expected standards met.</p>	

Competencies and learning Outcomes for Medical Nutrition Therapy Concentration:

<i>Competency/Objectives</i>	<i>Planned Experiences:</i>	<i>Evaluation Strategies</i>	<i>Signature/Date Completed</i>
<p>NT1. Integrate pathophysiology into medical nutrition therapy recommendations</p>	<p>NT 1.1 _Attend didactic components on diseases/ Pathophysiology and nutritional therapist</p> <p>NT1.2 Read Hospitals’ standards of care/protocols for nutrition intervention for two diseases: hepatitis, or renal, or COPD, or cardiovascular disease or diabetes.</p> <p>NT 1.3_Read Escott-Stump (7th) sections three (p. 137-218) for nutrition treatment for the nutrition treatment for pediatrics: birth defects and genetic and acquired disorders.</p> <p>NT1.4 Outline pathophysiology for two diseases from NT 1.3.</p>	<p>Attendance.</p> <p>Report assignment to preceptors/internship director.</p>	
<p>NT 2. Supervise design through evaluation of nutrition care plan for patients/clients with complex medical conditions eg. renal disease, multi-system disease, organ failure, and trauma.</p>	<p>NT 2.1 Identify one medical complex condition. Develop a Nutrition Care Process (a sample can be found in Escott-Stump (7th), Appendix C, page 990. Include a list of commonly prescribed drugs and related drug/nutrient interactions.</p> <p>NT 2.2 Provide supportive dietary treatment for one complex medical disease.</p>	<p>Report assignment to preceptors/internship director.</p>	

<p>NT 3. Select, monitor, and evaluate complex enteral and parenteral nutrition regimens.</p>	<p>NT 3.1 Write two nutritional care plans (ADI-ME language) for nutrition support patients. Show your calculations and decisions for formula selection, formula administration, route of administration, and anything else appropriate. Implement and evaluate tolerance of tube feeding. Document care plans and observations in medical record according to facility policy.</p> <p>NT 3.2 Write one nutritional care plan for total parenteral nutrition patient. Implement and evaluate tolerance of TPN. Document care plan and observations in medical record according to facility policy.</p>	<p>Preceptor evaluates care plans (ADI-ME language) for accuracy and appropriateness.</p> <p>Preceptor evaluate interns competencies.</p>	
<p>NT 4. Supervise development and implementation of transition feeding plans from one form of nutrition support to another, e.g., total parenteral nutrition to tube feeding to oral diet.</p>	<p>NT 4.1 Attend didactic component class: case study on TPN, transitional feeding to TF and transitional feeding to PO intake.</p> <p>NT 4.2 Select a patient receiving TPN and develop a transitional feeding plan to be followed during hospital stay.</p> <p>NT 4.3 Make recommendations on method of weaning as PO intake is increased and method to evaluate progress.</p>	<p>Interns will be given case study to practice at home then the program director/consultants explain the case study in the classroom.</p> <p>Preceptor evaluates feeding plans for accuracy and appropriateness.</p> <p>Preceptor evaluates interns ability to make recommendations.</p>	

	NT 4.4 Select a patient receiving TF and plan a transitional diet to be followed at home after discharge. Instruct the patient or caregiver on the transitional PO diet.	Preceptors assess effectiveness of diet instructions and response to questions.	
NT 5. Participate in nasogastric feeding tube placement and care.	NT 5.1 Review policy and procedure for appropriate technique in nasogastric feeding tube placement and care. NT 5.2 Observe clinical staff placing nasogastric tube evaluating related to facility policy and procedure.	Discuss experience with preceptor.	
NT 6. Participate in waived point-of-care testing, such as blood glucose monitoring hemoglobin, hematocrit and cholesterol level.	NT 6.1 Participate in an orientation session of the use of such equipment as skinfold calipers, sphygmomanometers, glucose monitor and other anthropometric and general health assessment measurement tool in diabetes care center, wellness center or others.	Direct observation by preceptor	
NT 7. Participate in the care of patients/clients requiring adaptive feeding devices.	NT 7.1 Discuss, observe, evaluate the treatment of rehab patient by OT and ST.	Report experience to preceptor.	